

STARTERS

CHICKEN LETTUCE WRAPS <small>NEW</small>	18.99
crushed peanuts, hoisin miso chicken, crispy wontons, fresh cilantro, sesame seeds, served with garlic aioli, cucumber & carrot	
BRUSSELS SPROUTS <small>GS</small>	12.99
flash fried shishito peppers, crisp bacon, parmesan reggiano, lemon	
DIP TRIO <small>V</small>	12.99
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, fresh naan bread	
SWEET CHILI CAULIFLOWER <small>V</small>	13.99
battered cauliflower tossed in sweet chili sauce, green onions & sesame seeds	
MARGHERITA FLATBREAD <small>V</small>	15.99
roasted tomatoes, mozzarella, parmesan reggiano, house-made pesto (nut free), balsamic glaze, fresh basil <i>*gluten-free crust +2.00</i>	

CASUALS

CALAMARI	15.99
tossed with shishito & red peppers, red onions & tzatziki	
CHICKEN TENDERS	13.99
served with plum sauce	<i>with fries</i> 17.99
NACHOS <small>GS V</small>	19.99
green jalapeños, tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream <i>*add: guacamole 1.99 chicken 2.99</i>	
S&P DRY RIBS <small>GS</small>	14.99
tossed in salt & fresh pepper	
CHICKEN WINGS <small>GS</small>	15.99
classic franks red hot sauce, blue cheese dip	

FRY BAR

	SIDE FOR YOU	FOR THE TABLE
ONION RINGS <small>V</small> <small>NEW</small>	6.99	10.99
served with chipotle aioli		
YAM FRIES <small>V</small>	5.99	9.99
served with garlic aioli		
TRUFFLE OIL & PARMESAN FRIES <small>GS V</small>	6.99	12.99
served with truffle aioli		
POUTINE	6.99	12.99
cheese curds & house gravy		

all menu prices are listed before tax

SOUPS & SALADS

ROGUE YOUR SALAD & ADD:	
<i>crispy maple tofu 4.99</i>	
<i>chicken 5.99 blackened chicken 5.99</i>	
<i>wild salmon 7.99 ahi tuna 7.99</i>	
<i>grilled steak 7.99</i>	
	APPY SIZE MEAL SIZE
PACIFIC SEAFOOD CHOWDER	6.99
new england style & heavy on the seafood	
NICE LITTLE SALAD <small>V</small>	5.99 12.99
mixed greens, house croutons, tomatoes, goat cheese, cucumber, candied pecans, honey lime dressing	
ROGUE CAESAR SALAD	5.99 12.99
crisp romaine, house croutons, parmesan reggiano	
KALE & QUINOA POWER SALAD <small>GS V</small>	6.99 15.99
OUR MOST POPULAR SALAD quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing	

THAI BEEF PEANUT SALAD	20.99
medium rare sirloin, peanuts, avocado, tomato, cucumber, mango, bok choy, corn tortilla, carrots, noodles, tossed in thai peanut dressing	
TUNA NIÇOISE <small>GS</small>	20.99
sesame crusted ahi tuna seared rare, asparagus, fingerling potatoes, medium boiled egg, spinach, arugula, watermelon radish, capers, tomatoes & olives	

TACOS

FISH TACO	7.99
flash fried battered fish, chipotle aioli, crisp cabbage, topped with pickled red onion & pico de gallo in a flour tortilla	
KOREAN CHICKEN TACO	7.99
crispy chicken, kimchi aioli & korean chili sauce topped with crisp coleslaw, cucumbers & pickled red onions in a flour tortilla	
CAULIFLOWER VEGGIE TACO <small>V</small>	7.49
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	

CORN TORTILLA
substitute for your flour tortilla free of charge



LAND & SEA

PRAWN & CHORIZO JAMBALAYA <small>GS</small> <small>NEW</small>	21.99
chorizo sausage, tiger prawns, smoked bacon, celery, bell peppers, garlic, rich tomato sauce, jasmine cajun rice, - topped with sriracha aioli, roasted corn salsa & fresh green onions	
CAJUN SALMON RISOTTO <small>GS</small>	28.99
grilled cajun salmon over a sun-dried tomato risotto, topped with prawns & cajun spiced cream sauce, seasonal vegetables	
STEAK FRITES <small>GS</small>	24.99
cooked to medium rare, fries, sautéed mushroom & onion mix, topped with truffle aioli	
CERTIFIED ANGUS SIRLOIN	29.99
7oz CAB Sirloin, mashed potatoes, mushroom demi-glaze, seasonal vegetables	
BEER BATTERED FISH & CHIPS	1 pc 15.99 2 pcs 19.99
beer battered fish with fries, house tartar & fresh kale slaw	
LOBSTER MAC N' CHEESE	20.99
high class meets down home. baked with a blend of four cheeses	

OFF SALES!

NOW OFFERING TAKE OUT LIQUOR, WINE & BEER "OFF-SALES" AT LIQUOR STORE PRICES
ASK YOUR SERVER FOR DETAILS

BURGERS & HAND HELDS

SERVED WITH FRIES	
<i>upgrade your fries to beer battered onion rings for \$2.00</i>	
<i>substitute a gluten free bun for \$1.49</i>	
<i>substitute bun for lettuce cup free of charge</i>	
THE FAMOUS ROGUE BURGER	19.49
"smashed" to order, slightly pink, smoked bacon, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>3 napkin rated!</i>	
THE SMASHED CHEESE BURGER	18.49
"smashed" to order, slightly pink, cheddar, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun <i>3 napkin rated!</i>	
BLACKENED CHICKEN SANDWICH	18.99
cajun spiced chicken breast, grilled pineapple, red onion, smoked bacon, swiss cheese, mango fire aioli	
CRISPY CHICKEN SANDWICH	18.99
buttermilk battered crispy chicken with crisp coleslaw, tomato, pickles, rustic ranch aioli	
BEYOND CHEESE BURGER <small>V</small>	19.99
plant-based patty topped with swiss cheese, lettuce, tomato, pickles, sweet relish mayo, sesame brioche bun	
TUNA POKE BOWL	20.99
spicy ahi tuna, avocado, wakame, tomatoes, grilled romaine, cucumber, pineapple, red tobiko, wasabi aioli, crispy onions, served on coconut rice <small>GS request without crispy onions</small>	
CHICKEN & SHRIMP BANG BANG 2.0	21.99
chili prawns, coconut poached chicken, yams, bok choy, cauliflower, red peppers & pineapple in a coconut curry broth, topped with shaved coconut & served with coconut rice & fresh naan bread <small>GS request without naan bread</small>	

PLANT-BASED

TOFU LETTUCE WRAPS <small>NEW</small>	17.99
crushed peanuts, hoisin miso glazed crispy tofu, crispy wontons, fresh cilantro & sesame seeds, served with vegan crème fraîche, cucumber & carrot	
DIP TRIO	12.99
charred lemon chickpea hummus, sweet jalapeno cashew hummus, roasted red beet cashew hummus, naan bread <i>100% plant-based: sub corn tortilla chips for naan</i>	
SWEET CHILI CAULIFLOWER	13.99
battered cauliflower tossed in house sweet chili sauce, green onions & sesame seeds	
CAULIFLOWER VEGGIE TACO	6.99
roasted cauliflower, carrot chutney, romesco sauce, vegan crème fraîche, pumpkin seeds & pico de gallo in a flour tortilla	
KALE & QUINOA POWER SALAD	6.99 15.99
quinoa, kale, avocado, tomatoes, pistachios, pumpkin seeds, cranberries, goat cheese, tossed in maple dressing <i>*add crispy maple tofu 4.99</i> <i>100% plant-based: order with no goat cheese</i>	
TOFU GODDESS BOWL	19.99
maple soy glazed tofu, turmeric cauliflower, cucumber-radish-apple salad, avocado, pea shoots, hemp seeds, coconut rice, green goddess dressing <i>made in collaboration with @fitcampfoods</i>	
TOFU BANG BANG 2.0	20.99
crispy tofu, yams, bok choy, cauliflower, red peppers & pineapple in a coconut curry broth, topped with shaved coconut & served with coconut rice and fresh naan bread <i>100% plant-based: order with no naan bread</i>	

GS GLUTEN SENSITIVE **V VEGETARIAN**

ROGUE KITCHEN & WETBAR RESTAURANTS ARE NOT GLUTEN-FREE OR VEGETARIAN RESTAURANTS AND CAN TAKE NO RESPONSIBILITY SHOULD CROSS-CONTAMINATION OCCUR BETWEEN FOODS. THIS MENU IS OFFERED TO ASSIST YOU WITH YOUR DIETARY NEEDS AND CONCERNS, BUT YOU MUST BE AWARE THAT CROSS-CONTAMINATION CAN OCCUR AND CONSIDER THIS INFORMATION SERIOUSLY.

ROGUE HAPPY HOUR

MONDAY TO SATURDAY 2-6PM & 9PM - CLOSE & ALL DAY & SUNDAY

HAPPY HOUR FOOD

BRUSSELS SPROUTS	12.99	8.99
DIP TRIO	12.99	9.99
SWEET CHILI CAULIFLOWER	13.99	9.99
MARGHERITA FLATBREAD	15.99	11.99
S&P DRY RIBS	14.99	10.99
CAULIFLOWER VEGGIE TACO	7.49	5.99
FISH TACO	7.99	5.99
KOREAN CHICKEN TACO	7.99	5.99
POUTINE "FOR THE TABLE"	12.99	8.99

HAPPY HOUR BEER

14oz SESSION LAGER	6.79	5.79
18oz SESSION LAGER	7.99	6.89
\$1 OFF GERMAN TAP ROTATOR		
\$2 OFF PITCHERS FROM:		
DRIFTWOOD	RED TRUCK	
PARKSIDE	HOYNE	

HAPPY HOUR WINE

- \$2 OFF ALL 6OZ GLASSES OF WINE
- \$3 OFF ALL 9OZ GLASSES OF WINE

HAPPY HOUR EXCLUSIVES

AHI TUNA CUPS	3.49 ea
ahi tuna, togarashi, asian coleslaw, pineapple salsa & truffle aioli in a crispy wonton cup	
HALF NACHOS	12.99
green jalapeños, grape tomatoes, scallions, mangoes, monterey jack & cheddar cheese, salsa verde & sour cream <i>*add: guacamole 1.99 chicken 2.99</i>	
BAO-ZERS	4.99 ea
BAO BUN MEETS SLIDER	
Big LeBaoski	
miso hoisin mushrooms, ground sirloin, kimchi aioli, shredded lettuce, sesame seeds	
The Jackie Chan	
hoisin roasted pork, sriracha mayo, asian slaw, cucumber	
Gangnam Style	
crispy chicken, wonton crisps, kimchi aioli, cilantro, cucumber, sweet chili sauce	

COCKTAILS & HIGHBALLS

HIGHBALLS - SINGLES	7.49	5.49
HIGHBALLS - DOUBLES	10.49	8.49
THE NEGRONI	9.99	7.99
LATIN SPRITZ	10.99	8.99
SANGRIA	9.99	7.99
CRAFT MULES	9.99	7.99
GRAND MARGARITA	9.99	7.99
PINK LEMONADE	8.99	6.99

- 30% OFF ALL TEQUILA
- \$3 OFF COCKTAIL PITCHERS

DESSERTS

DOUGHNUT HOLES	8.99	WHITE CHOCOLATE CHEESECAKE	8.99
made fresh to order, served with nutella fudge & dulce de leche		oreo cookie crust, white chocolate ganache, dark berry compote, caramel drizzle	
HEDGEHOG® ICE CREAM PIE	8.99	APPLE PIE FOR 2	9.99
layers of latte, almond & hazelnut ice cream on espresso chocolate graham crust, nutella fudge, whipped cream		house-made apple pie smothered in warm caramel sauce, almond crumble, mario's premium vanilla bean gelato	



COCKTAILS ON TAP

SANGRIA ROJA	9.99
red wine, triple sec, cherry brandy, cranberry, soda	
SANGRIA BLANCO	9.99
white wine, triple sec, peach schnapps, white cranberry, soda	
PINK LEMONADE	8.99
pink whitney vodka, fresh lime juice, giffard's raspberry, lemonade (1oz)	
GRAND MARGARITA	9.99
espolon blanco, fresh lime juice, grand mariner & sugar (2oz)	

SESSION LAGER

Call it the gateway to craft beer:
easy drinking, always crisp, always local.
For when you'd like more than one

14 OZ \$6.79 | 18 OZ \$7.99 | PITCHER \$21.50

COCKTAIL PITCHERS

SANGRIA ROJA	23.99
red sangria pitcher served with two spiked rogue pops	
SANGRIA BLANCO	23.99
white sangria pitcher served with two spiked rogue pops	
PINK LEMONADE	23.99
pink lemonade pitcher served with two spiked rogue pops	
CARIBOU LOU	23.99
malibu, wray & nephew overproof rum, pineapple juice, sprite, soda served with two spiked rogue pops	

SPIKED ROGUE POPS 2.99 ea

peach schnapps, orange, peach sugar

1/2oz of alcohol per serving

HOUSE COCKTAILS

VANCOUVER CRAFT MULE	9.99
odd society east van small batch vodka, limes, vancouver's rootside craft ginger beer (1.5oz)	
LATIN SPRITZ	10.99
capel pisco, espolon reposado, aperol, grapefruit juice, fresh lime juice, sugar (2oz)	
AGAVE PISCO SOUR	11.99
capel pisco, giffard's agave, fresh squeezed lemon juice, egg whites, angostura bitters (2oz)	
APEROL SPRITZ	10.99
aperol, cinzano prosecco & soda	
"THE" OLD FASHIONED	14.99
russell's reserve 10 year old bourbon, bg reynolds rich demerara syrup, angostura bitters, orange bitters (2oz)	
THE NEGRONI	9.99
boodles london dry gin, campari, cinzano rosso, orange twist (2oz)	
PERMANENT VACATION	10.99
appletons rum, captain morgans black rum, pineapple juice, orange juice, fresh lime juice, coconut syrup & cinnamon (2oz)	

RED WINES

DON'T CARE RED - HOUSE BLEND	6OZ 7.00 9OZ 10.25 1/2L 19.25
OKANAGAN VALLEY, BC	
DIRTY LAUNDRY - PINOT NOIR	6OZ 13.00 9OZ 19.25 BTL 51.00
OKANAGAN VALLEY, BC	
GOLD HILL - MERLOT	6OZ 11.00 9OZ 16.25 BTL 45.00
OKANAGAN VALLEY, BC	
GRAN APPASSO - NEGROAMARO,	6OZ 11.00 9OZ 16.25 BTL 45.00
SYRAH, CABERNET SAUVIGNON PUGLIA, ITALY	
ALAMOS - MALBEC	6OZ 10.50 9OZ 15.50 BTL 43.00
MENDOZA, ARGENTINA	
INNISKILLIN - CABERNET SAUVIGNON	6OZ 9.75 9OZ 14.50 BTL 40.00
OKANAGAN VALLEY, BC	
SKULLS - CABERNET SAUVIGNON	BTL 44.00
SOUTH AUSTRALIA	
BLASTED CHURCH - 'BIG BANG'	BTL 44.00
OKANAGAN VALLEY, BC	
MICHAEL DAVID - '7 DEADLY ZINS'	BTL 54.00
ZINFANDEL LODI, CALIFORNIA	
BAROSSA VALLEY ESTATE - SHIRAZ	BTL 49.00
SOUTH AUSTRALIA	
PIRRAMIMMA - PETIT VERDOT	BTL 57.00
MCLAREN VALE, AUSTRALIA	
CAYMYUS - CABERNET SAUVIGNON	BTL 134.00
NAPA VALLEY, CALIFORNIA	

WHITE WINES

DON'T CARE WHITE - HOUSE BLEND	6OZ 7.00 9OZ 10.25 1/2L 19.25
OKANAGAN VALLEY, BC	
RUFFINO - PINOT GRIGIO	6OZ 10.50 9OZ 15.50 BTL 43.00
VENETO, ITALY	
BLASTED CHURCH - PINOT GRIS	6OZ 11.00 9OZ 16.25 BTL 45.00
OKANAGAN VALLEY, BC	
DIRTY LAUNDRY - GEWÜRZTRAMINER	6OZ 10.50 9OZ 15.50 BTL 43.00
OKANAGAN VALLEY, BC	
KIM CRAWFORD - SAUVIGNON BLANC	6OZ 12.00 9OZ 17.75 BTL 49.00
MARLBOROUGH, NEW ZEALAND	
DOUGLAS GREEN - CHARDONNAY	6OZ 10.50 9OZ 15.50 BTL 43.00
WESTERN CAPE, SOUTH AFRICA	
LA FRENZ - VIOGNIER	BTL 48.00
OKANAGAN VALLEY, BC	
JOIE - A NOBLE BLEND	BTL 47.00
NARAMATA BENCH, BC	
CONUNDRUM - WHITE BLEND	BTL 52.00
CALIFORNIA	

ROSÉ WINES

HILLSIDE - ROSÉ (MERLOT)	6OZ 11.00 9OZ 16.25 BTL 45.00
OKANAGAN VALLEY, BC	
INTRIGUE - 'SOCIAL' ROSÉ	6OZ 11.00 9OZ 16.25 BTL 45.00
(RIESLING/GEWÜRZTRAMINER/MERLOT) OKANAGAN VALLEY, BC	
MIRAVAL - ROSÉ	BTL 54.00
(CINSAULT, GRENACHE, SYRAH) PROVENCE, FRANCE	
RUFFINO - SPARKLING ROSÉ	BTL 44.00
VENETO, ITALY	

SPARKS

CINZANO - PROSECCO	4OZ 7.00 BTL 41.00
VENETO, ITALY	
MIONETTO - PROSECCO	200ML 12.00
VALDOBBIADENE, ITALY	
SUMAC RIDGE, 'STELLER'S JAY' - BRUT	BTL 43.00
OKANAGAN VALLEY, BC	
DOM PÉRIGNON - BRUT	BTL 260.00
CHAMPAGNE, FRANCE	

WINE WEDNESDAY'S

\$2.00 OFF ALL 6OZ GLASSES OF WINE ALL DAY

\$3.00 OFF ALL 9OZ GLASSES OF WINE ALL DAY

all menu prices are listed before tax